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**Title:** Quality Evaluation and Acceptability of Soy-yoghurt with Different Colours and Fruit Flavours

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**Abstract:** The effects of different flavouring/colouring agents and fruits on the quality and acceptability of stirred soy-yoghurt were studied. Soy-yoghurts flavoured with strawberry, vanilla, orange, orange fruit, pineapple fruit and pawpaw fruit were compared for protein, pH, percentage lactic acid, soluble solids, percentage syneresis, total solids and microbial count with plain soy-yoghurt. Sensory evaluation was conducted in order to determine the acceptability of the samples. The pH and percent lactic acid ranged from 4.4-4.7 and 0.9-1.08%, respectively on the first day of storage while the values were 4.1-4.3 and 1.44-1.71%, respectively on the eighth day of storage at 6°C. Soluble solids of yoghurt samples ranged from 18.4-27.9% on the first day and were between 18.4-25.4% on the eight day of storage. The average percent syneresis of flavoured and fruit soy-yoghurts were 42.03 and 46.3%, respectively. The values increased with increasing storage days. The average protein content of fruit Soy-yoghurts was 5.01% while the average for flavoured soy-yoghurts was 3.93%. The total solids of plain yoghurt was 14.5%, flavoured soy-yoghurt was 13.5% and fruit soy-yoghurts was 12.5%. Microbiological examination revealed that the samples were within the acceptable minimum standards. The sensory evaluation showed that there was no significant difference in taste among all the samples. However, there were significant difference in the colour, aroma, consistency and overall acceptability of soy-yoghurts samples. The sensory evaluation revealed that there was preference for strawberry, vanilla, plain, orange flavoured, pineapple fruit flavoured yoghurts relative to pawpaw and orange fruit flavoured-yoghurts.

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